



The Edible Garden

Recipe featured at *Cooking for Kids* demonstration, August 4

Mini Turkey Herb Delight Burgers

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Ingredients

2 packages of ground turkey
Mini buns
1 bunch of parsley
1 bunch of dill
1 bunch of scallions

Instructions

1. Remove turkey from package. Place turkey into mixing bowl. Grab your cutting board and start chopping the herbs, dill, parsley and scallions. Add herbs into mixing bowl. Add salt, pepper and start mixing your ingredients together. Once everything is mixed you can assemble the size of your burgers.
2. Then place your sauté pan on the stove adding olive oil. Once the pan is nice and hot you can add the burgers into the pan. We want to see a nice golden brown on both sides of the burgers. Then they can be placed on a sheet pan and finished off in the oven at 350-400 degrees for five to ten minutes, depending on the size.
3. Take a plate. Place your bun on the plate taking lettuce and tomato placing it on one end of your burger and dress it with ketchup or mustard on the other. Enjoy!